

Engagement

Mr. and Mrs. J. Pawlicki, 1820 Torrance Blvd., announce the engagement of their daughter, Kathy, to Dennis West, son of Mr. and Mrs. J. West, -2154 Carson St.

Kathy is a senior at Torrance High school. The future bridegroom, a graduate of the Reseda High school, is serving with the United States Navy. He will leave soon for a tour of duty in the Far East.

The couple plan to be married upon his return, which will be in February 1962.

Council Plans Two Events

Long Beach Council 17, Daughters of America, will meet Thursday, April 20, at the Woman's club, 1422 Engracia Ave., at 7:30 p.m. After a short business meeting, a card party will begin at 8:15 p.m. The party is open to the public.

On Sunday, April 23, a breakfast will be held at the home of Mrs. Mary Chiara, 17008 Delia St., from 8:30 until noon. The public is invited.

A membership drive which opens this weekend will continue until May 15. Mary Chiara is in charge.

Torrance Junior Woman's club announces that Mrs. Joseph Boylan is a candidate for the post of first vice-president for the Marina District, California Federation of Women's clubs, junior membership. Election of officers will take place at the convention to be held at the Lafayette in Long Beach on April 21-22.

Mrs. Boylan has served as press representative for Marina District for the past year and has also been active in the Torrance Junior club as education chairman and representative to the Torrance Educational Advisory Committee.

Polish Group Club Hostess Bridge Club Plans Picnic

South Bay Chapter of Polish Women's National Alliance has planned a picnic for all friends, families and relatives of Polish extraction to be held at the Torrance Park, Arlington and Santa Fe Ave. in Torrance on Sunday, April 30.

The picnic will celebrate Polish Constitution Day. The affair will be held at 1 p.m. Each person is asked to bring his own picnic basket lunch.

Next regular meeting of the chapter will be held May 17 at 23900 Penn St., Torrance.

Mrs. Wade White entertained her bridge club Tuesday afternoon at her home, 2126 W. 240th St., Lomita.

The hostess served a luncheon which was followed by bridge. High score was held by Mrs. Jack Dean and second by Mrs. Robert Kerber.

Mrs. White's other guests were Mes. Clay Starr, Howard Walker, Tom Parsons, J.R. Curtin, Edward Aiken, Ken Boulter, Richard Folk, J. W. Galvin and William Gross.

Mrs. Folk will entertain the club at its May meeting.

Bridge Club

The Wednesday Morning Bridge Club met at the home of Mrs. Robert Powers of 26306 Delos Drive. Following brunch, progressive bridge was played with Mrs. Jack Hertel having high score and Mrs. Albert Morton, second high. Also attending were Mes. Ellis Myer, Tony Santagella, Charles Fowler, Wes Baumgardner, and Eric Borner. Mrs. Ethyl Gutridge will be the club's next hostess.

Herald Classified Ad CALL FA. 8-4000



HE LIKES COOKIES, TOO . . . Sparky, the family poodle at the Delbert Watkins home, gets a bite as Mrs. Watkins finishes a plate of cookies for her family of sports lovers. Mrs. Watkins has contributed three delicious recipes which are tops with her family.

Yummy Desserts Satisfy 'After Game' Appetites

With a family of sports enthusiasts, Mrs. Del Watkins, 2768 Onrado, today's guest cook in the HERALD'S Favorite recipe column, knows that when there's a ball game, there is a need for food to satisfy those "after the game" appetites." Her contributions today are for just such occasions when tasty desserts are appreciated.

The family came to Torrance in 1949. Mr. Watkins is with Shell Chemical Corp., in the treasury dept. He is an amateur horticulturist, has his own workshop and enjoys all kinds of sports.

Mrs. Watkins is active in PTA, civic affairs, works with the Little League and is a member of the Southwest Obedience Training group, spending a great deal of time with the family poodle "Sparky."

Today's guest is the mother of Ron Veres, Torrance High's "Athlete of the Year" in 1959. Ron also received "Athlete of the Year" honors at El Camino in 1960 and is now attending the University of Oregon on a football scholarship.

The couple have three other children. Rich is working in a supervisory capacity at Trans-World Airlines. He and his wife, Judi, have one child, Shelly. Sharon Watkins is a senior at Torrance High. She has received honors in choreography and is active in the Young People's group at the church. Dennis, 10, is a member of the Gray "Y". His big interest is Little League baseball.

Mrs. Watkins suggests the three following recipes for hungry sports lovers.

Beat ingredients with rotary beater until smooth. For each pancake spoon 2 or 3 tbsp. batter on lightly greased griddle. Spread around with back of spoon. Bake until small bubbles appear, then loosen edges gently, turn and bake. Makes 15 to 20 pancakes.

- 1 cup cottage cheese
- 1 pkg. (3-oz) cream cheese
- 1 1/2 tsp. lemon rind
- 3 tbsp. lemon juice
- 1/4 cup sugar
- 1 pkg. (10-oz.) frozen strawberries, thawed
- 1 tsp. lemon juice
- 1/4 tsp. almond flavoring.

Whip until creamy first five ingredients. Place 1/4 cup filling on each pancake. Roll up. Put in 11-in. x 7-in. baking dish. Heat in 400 degree oven for 10 minutes. Heat berries, 1 tsp. lemon juice, flavoring. Serve on rolled pancakes.

Betty Hope To Marry H. Robinson



BETTY JO HOPE . . . August Bride (Portrait by Seeman)

Miss Betty Jo Hope and Howard Robinson, Jr. have chosen Aug 5 for their wedding which will take place at the First Methodist Church of Torrance.

The announcement of their daughter's engagement and wedding plans is being made by Mr. and Mrs. Ernest Hope, 603 Mrdrd. The future bridegroom is the son of Mr. and Mrs. Howard J. Robinson, Sr., of Baltimore, Md.

Miss Hope, a 1956 graduate of Torrance High school, was graduated from El Camino college in 1958. She is employed at Engineered Magnetics in Hawthorne.

Her fiance received his education in Baltimore and later served in the United States Navy. He is presently employed by a Downey firm.

News of the engagement was first announced to family members at an Easter Sunday dinner. Attending were Mr. and Mrs. Warren Robinson and daughters, Karen and Laurie; and Mr. and Mrs. Lyle Johnson and Penny Lee.

dew-LICIOUS PRODUCE

First of the Week Specials for April 17, 18, 19 MONDAY, TUESDAY, WEDNESDAY



Blue Chips Of Course

RED RIPE

910 W. SANTA BARBARA 174TH & CRENSHAW PACIFIC COAST HIWAY AT CRENSHAW

CANOGA and ROSCOE IMPERIAL & BELLFLOWER

STRAW BERRIES 23¢

Full Original Baskets

Korry's Rich **SHORT CAKES**

4 in Box **23¢ ea**

NORTHERN FRESH **BROCCOLI** Iced **10¢ lb**



YUMMY . . . **ICE CREAM and FRESH STRAWBERRIES**



Golden Creme Farms Rich **DELICIOUS**

ICE CREAM

Premium 12 Assorted Flavors 1/2-Gal. Round Carton **59¢**

Hershey's **CHOCOLATE SYRUP** 5 16-oz. Cans **\$1.00**

SPRINGFIELD FROZEN **FRUIT PIES** Apple Peach Cherry 3 24-oz. 8-in. Pies **\$1.00**

CHOICE MEATS

Beef, Veal, Pork Combination The Whole Family Goes For It!



Delicious, Juicy **MEAT LOAF 49¢ lb**

Young, Plump, Fresh Pan-Ready **STEWING HENS** Cut Up Delicious for Dumplings **23¢ lb**

U.S.D.A. Choice **BEEF STEW** Lean Boneless **69¢ lb**



Shasta **CANNED BEVERAGES** 10 12-oz. Cans **89¢**

Foods Co. or C.H.B. PANCAKE and WAFFLE

SYRUP 22 1/2-oz. Bottle **29¢**

Cherry Cheese Cake

Use Angel Food Cake Pan. Make Graham Cracker Crust: 1 packet crushed graham crackers, 1/2 lb. butter, 6 tbsp. sugar. Bake 7 minutes at 450 degrees.

Filling: 3 11-oz. pkgs. cream cheese, 1 cup sugar, 4 eggs, 1 tsp. vanilla, 1 can cherries.

Cream cheese, sugar. Add eggs one at a time, add vanilla. Bake this 35-40 minutes at 350 degrees. Open oven door and let cool. When cool: Whip one pint sour cream and 1 tsp. vanilla until stiff. Put on top of cake. Spoon 1 can cherry pie filling over this and bake 5 minutes at 350 degrees. When cool put in refrigerator to set.

Chess Pies

Use your favorite pie crust recipe and line muffin tins with it.

Filling: 1 cup sugar, 1/2 cup shortening, 1 egg, 2 cups raisins, 1/4 cup nuts. Cream shortening, sugar, add eggs. Cook raisins, drain. When cool, add to creamed mixture. Add nuts. Fill each muffin cup with mixture and bake 425 degrees 20 minutes, or until the crust is light brown.

Strawberry Blintzes

1/4 cup Bisquick, 2 cups milk, 3 eggs, 1/4 cup butter, melted.